30. 01. 2006

AMENDED CLAIMS WITH LETTER OF 30 JANUARY 2006

1. Use of acid oligosaccharide and neutral oligosaccharide in the manufacture of a composition for use in a method for the treatment and/or prevention of an immune system related disorder in a mammal, said method comprising administering to said mammal a composition comprising a therapeutically effective amount of acid oligosaccharide and neutral oligosaccharide, wherein:

- the acid oligosaccharide has a degree of polymerization between 1 and 250 and are prepared from pectin or alginate; and
- the neutral oligosaccharides wherein the neutral oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrins, galactooligosaccharides (including transgalactooligosaccharides), xylooligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannooligosaccharides, fucooligosaccharides and mixtures thereof.

2. Use of acid oligosaccharide and neutral oligosaccharide in the manufacture of a composition for use in a method for enhancing the immune response in a mammal and/or a method for modulating the immune system in a mammal, said method comprising administering to the mammal a composition comprising acid oligosaccharide and neutral oligosaccharide, wherein:

- the acid oligosaccharide has a degree of polymerization between 1 and 250 and are prepared from pectin or alginate; and
- the neutral oligosaccharides wherein the neutral oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrins, galactooligosaccharides (including transgalactooligosaccharides), xylooligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannooligosaccharides, fucooligosaccharides and mixtures thereof.

3. Use according to claim 1, wherein the immune system related disorder is selected from the group consisting of autoimmune disorders, hereditary or conditional induced immunodeficiency, support for vaccinations, allergy Type 1, allergy Type 2, allergy Type 3 and allergy Type 4.

4. Use according to claim 1, wherein the immune system related disorder is selected from the group consisting of allergy Type 1, allergy Type 2, allergy Type 3 and allergy Type 4.

5. Use according to any one of the preceding claims, wherein the acid oligosaccharide comprises at least one terminal uronic acid unit.

6. Use according to claim 5, wherein the uronic acid unit is selected from the group consisting of galacturonic acid, glucuronic acid, guluronic acid, iduronic acid, mannuronic acid, riburonic acid and alturonic acid.

7. Use according to claim 1, wherein the neutral oligosaccharide selected is from the group consisting of galactooligosaccharide, fructooligosaccharide and transgalactooligosaccharide.

8. Use according to any one of the preceding claims, wherein the composition comprises two chemically distinct neutral oligosaccharides, one selected from the group consisting of galactose based neutral oligosaccharide and one selected from the group of fructose and/or glucose based oligosaccharide.

9. Use according to claim 8, wherein the composition comprises fructooligosaccharide and at least one selected from transgalactooligosaccharride and galactooligosaccharide.

10. Use according to any one of the preceding claims, wherein the method comprises the enteral administration of the composition.

11. Use according to any of the preceding claims, wherein the composition is administered to a human in the age of 0-1 year.

12. A food composition comprising between 5 and 50 en% lipid, between 10 and 60 en% protein, between 15 and 90 en% carbohydrate, acid oligosaccharide and neutral oligosaccharide, wherein said acid oligosaccharide comprises at least one terminal uronic acid unit, has a degree of polymerization between 1 and 250 and are prepared

from pectin or alginate; and said neutral oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrins, galactooligosaccharides (including transgalactooligosaccharides), xylooligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannooligosaccharides, fucooligosaccharides and mixtures thereof.

13. Composition according to claim 12, wherein the composition has a caloric density between 0.1 and 2.5 kcal/ml.

14. Composition according to any of claims 12 or 13, wherein the composition has a viscosity below 250 mPas at a shear rate of 100 s^{-1} at 20°C.

15. Liquid composition comprising fat, carbohydrate and protein and comprising, per 100 ml of the liquid composition, between 0.5 and 1 g soluble indigestible oligosaccharides, comprising between 0.4 and 0.7 g indigestible [galactose]$_n$-glucose comprising β-linked saccharides; wherein n is an integer between 1 and 60, i.e. 2, 3, 4, 5, 6, …., 59 ,60; between 0.01 and 0.1 g indigestible polysaccharide carbohydrate comprising a chain of at least 10 β-linked fructose units; and between 0.04 and 0.3 g acid oligosaccharides has a degree of polymerization between 1 and 250 and are prepared from pectin or alginate.